

	Butteroil	Anhydrous milkfat
Other butter constituents including salt .....	Not more than 0.1 percent .....	Not more than 0.1 percent.
Salt .....	Not more than 0.05 percent .....	Not more than 0.05 percent.
Antioxidants .....	Those permitted by standards of the Codex Alimentarius Commission and authorized for use by the Food and Drug Administration.	Those permitted by standards of the Codex Alimentarius Commission and authorized for use by the Food and Drug Administration.
Free fatty acids .....	Not more than 0.5 percent (calculated as oleic acid).	Not more than 0.3 percent (calculated as oleic acid).
Peroxide value .....	Not more than 0.1 milliequivalent per kilogram of fat.	Not more than 0.1 milliequivalent per kilogram of fat.
Iron content .....	Not more than 0.2 ppm .....	Not more than 0.2 ppm.
Copper content .....	Not more than 0.05 ppm .....	Not more than 0.05 ppm.

(b) [Reserved]

[60 FR 4826, Jan. 24, 1995]

#### § 58.348 Plastic cream.

The flavor shall be sweet, pleasing and desirable but may possess the following flavors to a slight degree; aged, bitter, flat, smothered and storage; and cooked and feed flavors to a definite degree. It shall be free from rancid, oxidized or other objectionable flavors.

(a) In addition, the finished product shall meet the following specifications when sampled and tested in accordance with §§ 58.336 and 58.337.

(b) Standard plate count, not more than 30,000 per gram; coliform count, not more than 10 per gram; yeast and mold, not more than 20 per gram;

(c) Optional except when required or requested: Copper content not more than 0.3 ppm; iron content not more than 1.0 ppm.

#### § 58.349 Frozen cream.

The flavor shall be sweet, pleasing and desirable, but may possess the following flavors to a slight degree: Aged, bitter, flat, smothered, storage; and cooked and feed flavors to a definite degree. It shall be free from rancid, oxidized or other objectionable flavors.

(a) In addition, the product shall meet the following specifications when sampled and tested in accordance with §§ 58.336 and 58.337. Samples for analysis should be taken prior to freezing of the product.

(b) Standard plate count, not more than 30,000 per ml.; coliform count, not more than 10 per ml.; yeast and mold, not more than 20 per ml.

(c) Optional except when required or requested: Copper content, not more

than 0.3 ppm; iron content not more than 1.0 ppm.

#### SUPPLEMENTAL SPECIFICATIONS FOR PLANTS MANUFACTURING AND PACKAGING CHEESE

##### DEFINITIONS

#### § 58.405 Meaning of words.

For the purpose of the regulations in this subpart, words in the singular form shall be deemed to impart the plural and vice versa as the case may demand. Unless the context otherwise requires, the following terms shall have the following meaning:

(a) *Cheese*. The fresh or matured product obtained by draining after coagulation of milk, cream, skimmed or partly skimmed milk or a combination of some or all of these products and including any cheese that conforms to the provisions of 21 CFR 19.500 up to 19.750,<sup>1</sup> "Definitions and Standards of Identity for Cheese and Cheese Products," Food and Drug Administration.

(b) *Milkfat from whey*. The fat obtained from the separation of cheese whey.

##### ROOMS AND COMPARTMENTS

#### § 58.406 Starter facility.

A separate starter room or properly designed starter tanks and satisfactory air movement techniques shall be provided for the propagation and handling of starter cultures. All necessary precaution shall be taken to prevent contamination of the facility, equipment and the air therein. A filtered air supply with a minimum average efficiency

<sup>1</sup>21 CFR part 19 was redesignated as part 133 at 42 FR 14302, Mar. 15, 1977.